

## Press Release

September, 2019

# Le Meurice's Yule Log – A lighter-than-light creation by Cédric Grolet

**In a daring combination of cereal, herb and lemon - his favourite fruit - Cédric Grolet delights with a refreshing dessert of subtle flavours, available from 16 December at Le Meurice.**

For this Christmas season, Cedric Grolet revisits the traditional Yule Log and has fashioned a fresh fruit and herb version, a delicate and refined creation of his own.



Le Meurice's Head Pastry Chef has combined several lighter-than-air elements - moist lemon biscuit, fresh lemon zest, a smooth mousse of yellow and black Iran lemon oozing with juice, dotted with bits of lemon in the middle.

Small sprigs of fresh herbs are mixed in, with touches of basil, tarragon, mint and marigold pesto to enhance the flavours. Everything is delicately laid on a crunchy base of lightly-roasted cereals (red, black and white quinoa, sunflower seed, courge, kasha and white and brown linseed).

# Le Meurice

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This subtle mixture is coated with a whipped yellow lemon/yuzu ganache, and topped with a mousse of French fromage blanc, crowned with tangy juice and segments of lemon.

This healthy version of a Yule Log is the result of careful reflection on Cedric's part. Using his favourite ingredients of select cereals and fresh herbs, he brings a balanced and smooth note to this dessert.

*The **Lemon and Fresh Herb Yule Log** will be served in the **restaurant Le Dali** from 16 to 26 December included. (Every afternoon from 3:30 to 6 pm, at lunch or dinner).*

*20 euros per portion.*

*It will be also be available from 17 to 31 December at **la Pâtisserie du Meurice par Cédric Grolet**, made exclusively to order from 3 December onwards, available directly in the shop.*

*For 3 to 4 people or 6 to 8 people count between 50 – to 98 euros.*

**La Pâtisserie du Meurice par Cédric Grolet, 6 rue de Castiglione 75001, Paris**

**Open from Tuesday to Sunday, from midday.**

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